

Buccleugh's ON HIGH

Located at Recreation Hotel, know as 'THE REC'
Greymouth's iconic hotel since 1886



📍 High Street, Greymouth ☎ (03) 768 5154 ✉ restaurant@rehotel.co.nz

Entrées

GARLIC BREAD small 8 large 16

cheesy garlic ciabatta. *GFO*

FLAT BREAD 16.5

sweet chilli, or basil pesto and cream cheese, or balsamic glaze and cream cheese. finished with mozzarella. *GFO*

SOUP OF THE DAY 16

fresh seasonal produce used to create a hearty winter warmer. served with garlic ciabatta. ask our wait staff for today's creation. *GFO*

SEAFOOD CHOWDER 27

creamy chowder with rich tomato base. served with garlic ciabatta. *GFO*

CRUMBED CHEESE 21

crumbed camembert served with wild mushrooms, and a side salad. finished with cranberry sauce.

CREAMY MUSHROOMS AND BACON 18

creamy mushrooms and bacon served on garlic ciabatta. *GFO*

PORK BELLY BITES 23

pork belly pieces with monteith's apple cider glaze, served with daikon, pickled cucumber, apple and puffed pork skin. *GF, DF*

LAMB RIBS 24

tender slow cooked lamb ribs marinated with sticky hoisin sauce, served with a side salad. *DF*

Mains

TRADITIONAL ROAST 30

your choice of beef, pork or lamb. served with oven baked and steamed vegetables, or mashed potato, baby carrots and minted peas. with homemade gravy and cheese sauce. *GFO & DFO*

PASTA OF THE DAY 32

ask our wait staff for today's selection of fettuccine.

FISH OF THE DAY PRICED ACCORDINGLY

depending on the local catch and availability, ask our wait staff for today's creation. *A popular favourite*

BLUE COD 41

chatham island cod tempura battered or panfried, served with salad and fries. *GFO & DFO*

BEEF FILLET 49

200gm beef fillet, served on a kumara mash in a crunchy filo shell, served with carrots. finished with creamy thyme and wild mushroom sauce.

LAMB RIBS 52

tender slow cooked lamb ribs, dusted with a smokey spice and glazed with mint jus. served with mashed potato and broccoli. *GF, DFO*

CREAMY GARLIC PRAWNS 38

garlic infused prawns, served with jasmine rice. topped with a crunchy pappadam. available mild, medium or hot. *GF & DF*

GF = gluten free GFO = gluten free option DF = dairy free DFO = dairy free option.

we can not guarantee our food will be completely free of gluten, dairy or other allergens, as these ingredients are prepared and cooked in the same kitchen

Mains continued

RIBEYE STEAK 49

grass fed nz ribeye served with your choice of sides and sauce.

*choice of two sides; salad, fries, herb potatoes, coleslaw,
mashed potato, roast vegetables, steamed vegetables.*

extra side 8

*choice of sauce: pepper, mushroom, garlic butter, jack
daniel bbq, balsamic onion, red wine reduction.*

add two free range eggs 6

GFO & DFO

SURF 'N' TURF 59

add prawns and scallops to your ribeye. *GFO & DFO*

LAMB SHANK 39.5

slowly braised lamb shank, served with mashed potato, minted
peas and baby carrots, finished with housemade mint gravy.

GF, DFO

MARLBOROUGH KING SALMON 42

nz king salmon served with layered potato pave,
pea purée and citrus dressed fennel. *GF & DFO*

CAJUN CHICKEN 34

creamy cajun chicken, served with jasmine rice, or
mashed potato. topped with a crunchy pappadum.
available mild, medium or hot. *GFO*

SCALLOPS 39.5

plump and juicy seared scallops with crispy prosciutto and
cauliflower. served on saffron risotto with peas and parmesan. *GF*

REC FRIED CHICKEN PARMIGIANA 37

chicken breast with our own special seasoning, topped
with a tomato based basil and oregano sauce with melted
cheese. served with rustic potatoes and coleslaw.

CANTERBURY VENISON 49

tender venison served with layered potato pave,
seasonal vegetables and parsnip puree. finished with
cherry merlot sauce. *GF & DFO*

LEMONGRASS CHICKEN 32

tender boneless chicken thigh infused with fragrant
lemongrass and basil, with a sweet soy honey glaze and
sesame seeds. served with asian style coleslaw and
kumara fries. *GF, DF*

CHAR SUI PORK 38

tender slow roasted char siu pork
marinated to perfection and topped with sesame
seeds. served with asian style fried noodles. *GFO*

SEASONAL SALAD 32

grilled lamb or rec fried chicken, crispy lettuce mix,
spinach, roasted kumara, toasted almonds, feta and
cherry tomatoes. finished with balsamic reduction.

GFO & DFO

VEGETARIAN ENCHILADA 32

cheesy enchilada filled with kidney beans, corn, peppers,
potato and herbs, wrapped in a soft tortilla and baked with
a rich mexican tomato sauce. *add grilled chicken 8*

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Kids

includes complimentary small juice or fizzy

CHICKEN NUGGETS 16

chicken nuggets with fries and tomato sauce

MINI HOTDOGS 16

mini hotdogs with fries and tomato sauce

KIDS ROAST 16

traditional roast beef, pork or lamb.
served with oven baked and steamed vegetables with
cheese sauce, or mashed potato, baby carrots and
minted peas. with homemade gravy. *GFO & DFO*

MINI BANGERS 'N' MASH 16

sausages, mash potato and gravy

ICE CREAM SUNDAE 8

vanilla ice cream and your flavour choice
of chocolate, caramel or strawberry

available for kids aged 12 years and under
ask your wait staff for a free activity pack

Desserts

DESSERT TRIO 16

chocolate brownie with chocolate sauce, chocolate
mousse and a macaroon. served with vanilla ice cream.

STICKY DATE 16

warm sticky date sponge served with butterscotch
sauce, vanilla ice cream and a toffee crunch.

CRÈME BRÛLÉE 16

spiced apple and cinnamon crème brûlée. served with
shortbread snap biscuit, dried apple and vanilla ice cream.

CHOCOLATE AND BERRY CHEESECAKE 16

chocolate cake base, layered with creamy chocolate and
boysenberry jelly topping, served with vanilla ice cream.
GF, DFO

ICE CREAM SUNDAE 13

vanilla ice cream and cream with your flavour
choice of chocolate, caramel or strawberry

LIQUEUR COFFEE 14

with irish whisky, kahlua, frangelico or bailey's,
served with a liqueur chocolate. *contains alcohol*

AFFOGATO 16

short black, vanilla ice cream, with your choice of
kahlua, frangelico or bailey's, served with a
liqueur chocolate. *contains alcohol*

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